



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

HUBBARD & ASSOCIATES NA, INC.

12/21/2010

MJ Cafe

6901 W Brown Deer Rd

Milwaukee, WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
12-201.11(C)	Post the State certificate for your certified food manager.	12/30/2010
3-301.11	Employee observed handling cheese and pickles with bare hands. Employees may not touch ready-to-eat food with their bare hands. Use tongs, gloves, tissues, ect.	12/30/2010
3-302.11	Raw hamburger and raw fish were being stored above ready-to-eat foods in the True cooler. Always store raw foods below ready-to-eat foods.	12/30/2010
3-501.16	The temperature of the Magic Chef cooler measured at 48 degrees F. Cold hold all potentially hazardous foods at 41 degrees F or below.	12/30/2010
3-701.11	Expired yogurt for sale in the cooler (Exp. 12/9). Do not sell any expired Grade A dairy products after the expiration date. Food that is unsafe, adulterated or not from an approved source must be discarded.	12/30/2010
4-501.11	The following food equipment is not approved for use in a commercial kitchen and must be removed from the premises: 1. George Foreman tabletop grill 2. Magic Chef dorm sized refrigerator 3. Black and Decker chopper	12/30/2010
4-701.10	No sanitizer set up for use. Wet wiping cloth measured 0 ppm bleach. Always have container of sanitizer set up for use. (100 ppm bleach or 200 p	12/30/2010



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5-205.11	Handwashing sink at the far right side of the bar had items inside the basin. Handsink was not available for use. Make sure the handsink is always available.	12/30/2010
6-301.11	Soap in the dispenser over the prewash/handwashing sink is stuck in the dispenser. Make sure all handsinks are supplied with useable soap.	12/30/2010
6-301.12	No single-service towels available at the prewash/handwashing sink compartment of the warewashing sinks. Provide single service toweling for all handsinks.	12/30/2010

Notes:

1. Provide thermometer for yogurt cooler.
2. Put freezer on wheels, 6" off floor.
3. Clean floor, especially around the high chairs.
4. Provide adequate lighting in the kitchen.
5. Keep hood vent on when equipment is on under the hood.

On 12/21/2010, I served these orders upon HUBBARD & ASSOCIATES NA, INC. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature